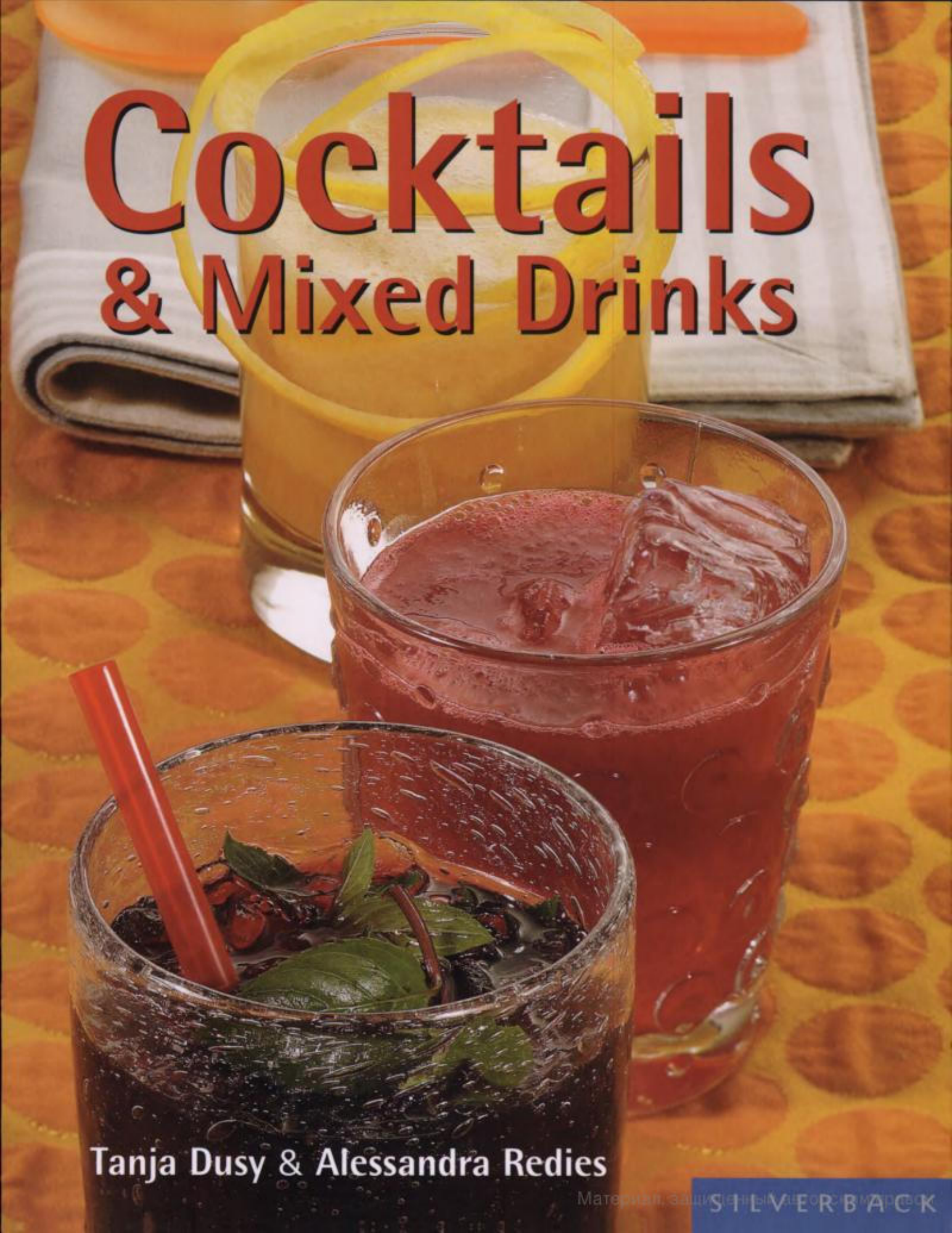
Cocktails
& Mixed Drinks
Tanja Dusy & Alessandra Redies
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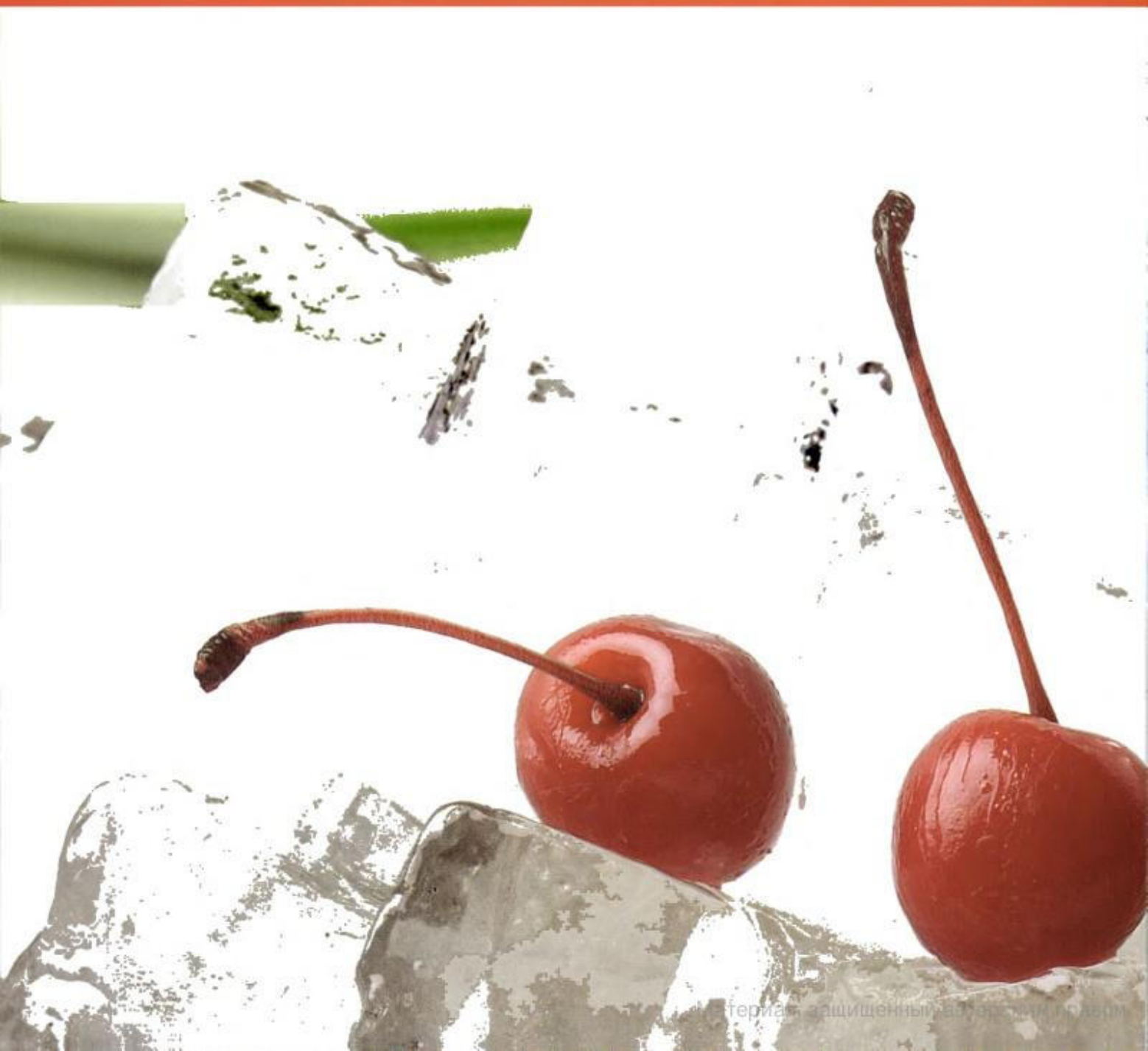

Cocktails & Mixed Drinks

> Authors: Tanja Dusy | Alessandra Redies

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Appendix

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62 Credits

➤ **64 10 Tips for Success: Guaranteed Perfect Cocktails & Mixed Drinks**

Mix it, Baby!

How about a small aperitif before dinner, or perhaps a few dazzling tropical drinks for your next party? Mixing cocktails yourself is the latest trend; it's fun and very easy. All you need is a few basic bar utensils and some basic types of alcohol, and you're ready to go! Supplement these with the right recipes for cocktails both old and new, and you've brought the trendy bar scene into your home. Enjoy happy hour every day, and not just for an hour!

This One

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The Home Cocktail Party

1 | Selecting recipes

Who likes to drink cocktails alone? Accompanied by good friends, they just taste better. And even more so if you've made the right preparations, starting with your selection of recipes: two to three different-flavored drinks, plus one non-alcoholic drink will do. Don't pick too many recipes, otherwise, you'll get lost in a forest of bottles while each guest asks to try a different drink. Also, select some drinks that you can prepare before your guests arrive. Something like a Caipirinha or Mint Julep is always a good choice because you can crush the limes and mint with sugar before you need them, cover, and set aside.

1 *You can easily prepare limes and mint in the glass.*

Tip: A useful gadget to have for happy hour is a blender. With it, you can easily make drinks for a group using crushed ice.

2 | Ice cubes

Whether shaken or stirred, ice cubes are an essential ingredient in successful cocktails. They should be as fresh as possible so that the drinks won't take on the flavor of the food in your freezer. The second rule of ice cubes for cocktail parties: You'll need a lot of ice cubes for blending, about seven or more per drink. The easiest thing to do is to buy bags at the store. These are especially practical because you don't run the risk of things falling into your ice cube trays while they freeze!

3 | Snacks, etc.

To keep the alcohol from going straight to your head, be sure to serve cocktail snacks. You'll find a small and delicious assortment on page 13. For your information: Dairy products such as hard cheeses and spreads inhibit alcohol absorption, helping to prevent headaches the morning after. For example, you can include crackers with cheese spreads or the cheese platter from page 13 in your assortment of snacks.

Also, be sure to keep plenty of water on hand so that the cocktails aren't used to quench thirst.

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Shaking Cocktails Right

It isn't hard to shake like a pro, and it makes a big impression. All you need is a cocktail shaker, preferably one made of stainless steel with a built-in strainer. For shakers without an integral strainer (for example, a Boston shaker), you'll also need a bar strainer. Add to this a lot of thoroughly frozen ice, a little muscle power and relaxed wrists, and you have all the elements used by a professional barkeeper. To get an idea, try making this Aperol Sour.

Aperol Sour

MAKES 1 DRINK

- ¼ cup Aperol
- ⅛ cup plus 2 tsp freshly squeezed lemon juice
- 2 tsp sugar syrup (i.e. simple syrup)

TIP

Making your own sugar syrup (or also called simply syrup)

Brink 4¼ cups water to a full boil and stir in 4⅓ cups granulated sugar. Stir constantly until the sugar has dissolved and the liquid is clear. Let simmer for a little while longer—the longer it simmers, the thicker the syrup. Let cool completely and transfer to a bottle with a tight seal.

1 *Gather together Aperol, lemon juice, sugar syrup, a cocktail shaker, and a jigger.*

2 *Using the jigger, carefully measure out the liquids into the shaker along with 4 ice cubes. Cover.*

3 *Shake the shaker vigorously up and down for about 20 seconds, until condensation forms on the outside.*

4 *Strain the shaker contents through the integral strainer or a bar strainer into a 5–6 ounce glass containing 3 ice cubes.*

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A variety of glasses

Martini or cocktail glass (4 ounce):
Used for cocktails that are served straight up and therefore best accommodated in a stemmed glass—it allows you to hold onto the stem so you don't warm the drink with your hand.

Collins glass (8 ounce):
Just about everybody keeps ordinary tall glasses in their cupboard, which makes them the best choice for endless mixing fun. Gin & Tonic, Horse's Neck, etc., are especially stylish when served in a collins glass.

Large cocktail glass (10 ounce):
Many tropical cocktails involve a l of liquid; a large cocktail glass giv them the space they need. You ca use either a special, fancy glass o an ordinary drinking glass.

Rocks glass or Old Fashioned glass (5–6 ounce):
With its heavy base, this glass is traditionally used for drinking pure spirits on the rocks. A Caipirinha is a drink well-suited to a rocks glass.

Liqueur glass (2–3 ounce):
Aperitifs are served in small amounts; otherwise it defeats their purpose, which is to stimulate the appetite before a meal. They require medium-height glasses that have a heavy base and are slightly wider at the top.

Champagne glass (2–3 ounce):
Regardless of whether you use a saucer, goblet or flute, all are suit able glasses for sparkling wine and champagne cocktails. Again, what matters is the stem, which allows you to serve a Bellini, for example, without adding ice.

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Equipment for shaking and stirring

ɜger: Shaking cocktails isn't ırd, but you have to have a ɜger! Measuring ingredients by ght results in some awful-tasting inks. That's why you need a ouble jigger with a 1–2 ounce ot glass.

Cocktail shaker: A shaker is also part of your basic equipment. The standard model has three pieces: a base for the ingredients, an insert with an integral strainer, and a small cap that you can remove to pour.

Mixing glass: Anything that isn't shaken or prepared directly in the glass is stirred in a mixing glass to preserve the purity and strength of the spirits. You can use either a tall glass with a pour spout or the base of the shaker.

ar strainer: You don't usually eed a strainer. Most cocktail nakers have an integral strainer xcept a Boston strainer) through hich the drink is poured, and any mixing glasses have a pour out that holds back the ice.

Ice crusher: A good-quality ice crusher is worth the price. A cheap one won't last long, so rather than buying an inexpensive model, you can also try wrapping ice in a kitchen towel and pounding it with a wooden mallet.

Muddler and bar spoon: To squeeze out limes, use a muddler or, in a pinch, use the back of a spoon. A long-handled bar spoon is good for stirring drinks in the mixing glass.

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Some commonly used spirits

Vodka & bourbon: Due to continuous distillation, the Russian "little water" has an almost neutral flavor. Usually distilled from grain, this clear spirit goes with almost all hard liquors and juices and is also delicious straight and ice cold. Bourbon, a distillate from a fermented mash of corn and other grains, must be stored in charred oak barrels for at least two years before bottling. Afterwards, it blends well with sour and bitter flavors such as lemon, vermouth, ginger ale, and mint.

Rum and cachaça: Whether white, gold, or dark, all rum is produced by fermenting and distilling sugar cane juice. Dark rum is tinted by adding caramel. In contrast, cachaça, the national drink of Brazil, is distilled from raw sugar cane and is always clear. Good-quality cachaça is also delicious straight. Made famous in Europe through its use in the Caipirinha, cachaça is also the basis for Batidas, which contain cachaça, fruit juices, sugar, and crushed ice. All types of rum can be used in tropical drinks.

Tequila: This Mexican distillate is derived from the agave plant. White tequila is bottled shortly after distillation. Gold tequila is aged in oak barrels for up to four years, giving it a smoky flavor. Tequila is traditionally drunk straight: A pinch of salt is placed on the web of skin between the thumb and forefinger. The drinker licks the salt, downs a hearty shot of tequila, and then bites into a piece of lime. Tequila is also ideal for mixing, and is one of the few spirits that blends well with cachaça.

Gin: This clear spirit made from pure alcoh juniper berries, and many additional herbs and spices—including for example, anise, cardamom, caraway, and cinnamon—took the world by storm in the 1920s and 30s in t form of the ever popul Gin & Tonic. Generally, gin goes better in bitte and sour drink creatio Besides mixing well wi tonic water, it's delicio with lemon, vermouth, Angostura, or curaçao triple sec. It can be labeled "Dry Gin" only it was produced witho added sugar.

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panish brandy & gnac: Both these andies are based wine. Traditionally, is famous Spaniard mes from Jerez de la ontera. Cognac, on e other hand, can ear its name only if it mes from the French gion of Charente and n be bottled only ter aging for at least months in oak bar- ls. Sherry and cognac end well with rum, eam, cocoa, or orange ueur. Another spe- alty brandy from Chile the finely aromatic sco, distilled from wine made with uscat grapes.

Bitter aperitifs: The most famous are two Italians: Campari, the brilliant red herbal liqueur, and Aperol, which is made from a blend of rhubarb, herbs, alcohol, and other ingredients. Their fame is due, in large part, to their low alcohol content, which ranges from 25% vol (Campari) to 11% vol (Aperol). In addition, when mixed with club soda, tonic water or fruit juices, they make a quick, refreshing long drink fit for all occasions. Sparkling wine and champagne also go well with the flavor components of both these bitter aperitifs.

Vermouth: Vermouth is a wine aperitif distilled with herbs and spices. There are three types: fruity dry vermouth, the slightly vanilla-flavored vermouth bianco, and the bitter-sweet, caramel-colored vermouth rosso. Their flavor is an excellent complement to gin or vodka, but you can also drink them straight on the rocks.

Anises: Whether Pernod, pastis, ouzo, or the recently re-legalized absinthe, all have a very distinct anise flavor that makes them somewhat difficult to mix. In its Greek homeland, ouzo is usually drunk straight. Pastis, Pernod, and absinthe are diluted with water or fruit juice at a ratio of 1:5. Pastis and Pernod also go well with orange (juice or liqueur) and cream. Use anises sparingly, because the anise flavor can easily overwhelm everything else.

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Some commonly used liqueurs

Orange liqueurs: The most famous and strongest (40% vol alcohol) has got to be Cointreau, and the most striking is blue curaçao. Triple sec has a similar flavor. They all blend well with orange juice and strong spirits such as vodka, rum, and gin.

Bailey's Irish Cream: It was the first of its kind and with its mixture of cream, Irish whiskey, and chocolate, it is still the most popular cream liqueur. You can drink it on the rocks or, even better, with brandy, vodka, or in a cream combination.

Cream liqueurs: Sweetened liqueurs such as crème de menthe crème de cacao, and crème de cassis serve to color and sweeten your cocktails. As a rule, mix fruit liqueurs with their corresponding juice (for example, cassis with black currant nectar).

Herbal liqueurs: These are strong and very spicy, so measure them out carefully! Galliano has a hint of vanilla, while Bénédictine and Chartreuse are extremely spicy. Use the bitter Angostura only one drop at a time.

Fruit Brandies: Cherry and apricot brandy are made from a brandy base, plus fermented fruit juice. They mix well with cream liqueurs or fruit juices.

Amaretto and coconut liqueur: With its fine almond aroma amaretto, the Italian classic, softens hard liquors and refines creamy cocktails. Coconut liqueurs are relative newcomers t the bar scene and go well with all tropical spirits, especially rum.

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Garnishing like a pro

aper **umbrellas, etc.:** For ostalgic types, these will evoke e ambiance of a tropical bar. ou'll find packages of colorful arnishing sets in the housewares epartment of any large store.

Salted and sugared rims: Dip the rim of the glass in lemon juice or, to give it color, in colorful syrups or liqueurs. Then dip it into a dish of salt or sugar and gently knock off the excess.

Fruit skewers: Take chunks of ripe, but firm fruit that matches the color and flavor of your cocktail and thread them onto a cocktail skewer (for example, pineapple, grapes, and kiwi). Lay the skewer across the rim of the glass.

wists and leaves: Take a thin, piral twist of peel from a lemon, ne, or orange and hang it on the n of the glass, or place fresh rigs or mint or lemon balm in e finished cocktail.

Syrup swirls: Colorful syrups and liqueurs drizzled carefully into the glass along the sides look especially nice in creamy cocktails.

Colorful ice cubes: These are fantastic in fruity cocktails. Make ice cubes from fruit juices (for example, orange juice or cherry nectar). Ice cubes in which berries or pieces of fruit have been frozen are especially attractive in clear drinks.

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Non-alcoholic cocktails

Caribbean Cooler: Combine ¼ cup freshly squeezed orange juice, ¼ cup pineapple juice, ¼ cup peach nectar, 4 teaspoons cherry juice, ⅛ cup freshly squeezed lime juice, 4 teaspoons cream of coconut, and 1 dash grenadine with 4 ice cubes and shake for about 20 seconds.

Dragon's Blood: Combine ⅓ cup ice-cold red fruit tea, ¼ cup blood orange nectar, 4 teaspoons lime juice, 2 teaspoons cream of coconut, and 2 teaspoons almond syrup and stir well. Pour into a collins glass with 4 slices of lime and 4 ice cubes.

Orange Delight: Combine ¼ c each of peeled, finely diced canta loupe, papaya, and mango with ½ cup freshly squeezed orange juice cup passion fruit nectar, 4 teaspo freshly squeezed lemon juice, 4 t spoons almond syrup, and 3 ice cubes and purée in a blender.

Golden Autumn: Finely dice 1 piece candied ginger in syrup and place 1 teaspoon clear pear juice and 1 teaspoon white grape juice and stir. Top up with ginger ale.

Rosamunde: Combine ¼ cup blood orange juice, ⅛ cup strawberry syrup, ⅛ cup cream, 4 teaspoons freshly squeezed lemon juice, 1 fresh egg yolk, and 4 ice cubes and shake for about 20 seconds. Then strain into a martini glass.

Mimi Shake: Combine ⅔ cup well-chilled milk and 3 tablespoons mint syrup and stir. Pour into a cocktail glass and add 1–2 scoops chocolate chip ice cream.

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Cocktail snacks

heese Rounds

dried apricots
cup Grappa (optional)
lb fresh goat cheese
tbs finely chopped
sh rosemary
lt
pper
pumpernickel rounds
bs chopped pistachios

ce apricots very finely
d soak overnight in
appa. Mix well with
at cheese and
semary and carefully
ason to taste with salt
d pepper. Spread
eese mixture evenly
to pumpernickel
unds and sprinkle
th pistachios.

Summer Pinwheels

1–2 pkg frozen puff pastry dough (10½ oz)
¼ cup dried tomatoes in oil
¼ cup black olives in oil
½ cup walnuts
1 tsp herbes de Provence
2 tbs freshly grated Parmesan
1 egg yolk
1 tbs milk

Thaw puff pastry dough. Finely chop tomatoes, olives, and walnuts. Stir in herbs and Parmesan. Roll out dough on a floured work surface. Spread with the mixture and roll up lengthwise. Cut into ⅓ inch slices and place on a baking sheet lined with parchment paper. Whisk egg yolk and milk, brush onto pinwheels, and bake in an oven preheated to 375°F (middle rack) for 10–12 minutes.

Curry Shards

3 red onions
2 tbs olive oil
1 round store-bought pizza dough (about 8 oz; in the refrigerated section)
2 tbs chopped fresh parsley
⅔ cup sour cream
1 tsp curry powder
Salt

Peel onions, cut into rings, and braise in hot oil. Place pizza dough on a backing sheet lined with parchment paper. Stir parsley into sour cream, season to taste with curry and salt, and spread onto dough. Top with onions. Bake in an oven preheated to 425°F (middle rack) for about 15 minutes until crispy. Cut into small pieces and serve warm.

Chicken on Chips

¾ lb chicken fillet
1 small can pineapple chunks (reserve juice)
2 tbs oil
Salt
Pepper
1 clove garlic
3 tbs soy sauce
½ tsp Sambal Oelek
2 tbs chopped fresh cilantro
1 bag chili tortilla chips

Dice chicken. Drain pineapple in a strainer, saving the juice. Brown chicken in hot oil and season with salt and pepper. Peel garlic, squeeze through a press, and add. Add soy sauce and 7 tablespoons pineapple juice. Bring to a boil and remove from heat. Stir in Sambal Oelek and cilantro. Let stand for 3 hours. Place 1 piece of chicken and 1 piece of pineapple on each tortilla chip.

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Sour & Aromatic

Lemon, lime, and grapefruit give many cocktails their kick. Combine them with bitter, aromatic spirits such as vermouth, bitters or herbal liqueurs, and their goodness gets even better!

15 Greek Cocktail
15 Double Apple Smash
16 Martini
16 Gin Fizz
16 Gimlet
18 Singapore Sling
18 Jerez Sling
18 Americano
20 Limerol
20 Sour Peach
20 Campari Citrus
22 Frothy Apple
22 Frothy Gin
22 Pisco Sour
24 Cosmopolitan
24 Green Vamp
24 Horse's Neck
26 Pisco Yellow
26 Banana-Peppermint Liqueur
26 Azzurino
28 Melissa
28 Woodruff Julep
28 Mojito
30 Leprechaun
30 Golden Grape
30 Abracadabra

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Greek Cocktail

MAKES 1 DRINK

- 1½ tbs ouzo
  2 tbs grenadine syrup
  3 thin slices lime
  Club soda for topping up
- Plus:
  Ice cubes
  Cocktail shaker
  Bar strainer
  Collins glass (8 oz)

1 | Combine ouzo, grenadine and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Place lime slices and 4-5 ice cubes in the collins glass. Strain shaker contents into the glass. Top up with club soda.

Double Apple Smash

MAKES 1 DRINK

- 10–15 fresh mint leaves
  1 tbs sugar syrup (i.e. simple sugar)
  ⅛ cup plus 2 tsp Calvados
  ¼ cup unfiltered apple juice
  1 dash freshly squeezed lemon juice
- Plus:
  Crushed ice
  Muddler
  Collins glass (8 oz)

1 | Rinse mint under cold water, pat dry, and place in the collins glass. Pour sugar syrup on top and crush mint slightly with the muddler.

2 | Fill glass with crushed ice. Pour on Calvados, apple juice, and lemon juice. Stir once and serve with a straw.

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Classic

Martini

MAKES 1 DRINK

- ⅓ cup gin
- 1½ tbs dry vermouth (e.g. Martini Extra Dry)
- 1 large green olive (in brine)
- Plus:
- Ice cubes
- Mixing glass
- Bar strainer
- Martini glass (4 oz)

1 | In the mixing glass, combine gin, vermouth, and 8–10 ice cubes and stir vigorously for about 6 seconds.

2 | Strain into the martini glass. Carefully place the olive in the glass. Serve immediately.

TIP For a slightly acidic flavor, squeeze 1 piece lemon peel over the drink so that the essential oils drip into the glass, then drop the peel in the glass.

Refreshing

Gin Fizz

MAKES 1 DRINK

- ¼ cup gin
- ⅛ cup plus 2 tsp freshly squeezed lemon juice
- 1½ tbs sugar syrup (i.e. simple syrup)
- 1 tsp sugar
- 1 dash club soda
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)

1 | Combine gin, lemon juice, sugar syrup, sugar and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain into the collins glass over 3–4 ice cubes. Top up with club soda.

- Variations: If you want to take this drink in a different flavor direction, replace the gin with white rum, bourbon, whiskey, or vodka.

Short Drink

Gimlet

MAKES 1 DRINK

- ¼ cup gin
- ⅛ cup plus 2 tsp Rose's Lime Juice
- Plus:
- Ice cubes
- Mixing glass
- Bar strainer
- Martini glass (4 oz)

1 | In the mixing glass, combine gin, lime juice, and 4 ice cubes and stir vigorously for about 8 seconds.

2 | Strain into the martini glass.

TIP Here's a great base for non-alcoholic cocktails: Lemon-Grass Grape Juice. Finely chop 1 lemon grass stalk. Place in 1 cup white grape juice, bring to a boil, and let stand overnight. Pour through a strainer and use! For example, combine ¼ cup lemon-grass grape juice, 2 teaspoons lime juice, and 1 dash non-alcoholic bitters, stir, and pour into a glass with 3 ice cubes.

Photo bottom: **Gin Fizz** *Photo left:* **Martini** *Photo top:* **Gimlet** ➤

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Classic

Singapore Sling

MAKES 1 DRINK

- ¼ cup gin
- ⅛ cup plus 2 tsp freshly squeezed lemon juice
- 1½ tbs sugar syrup (i.e. simple syrup)
- Club soda for topping up
- 1½ tbs cherry brandy
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 2 straws

1 | Combine gin, lemon juice, sugar syrup, and 4 ice cubes in the shaker. Close and shake vigorously for about 20 seconds. Strain shaker contents into the collins glass over 3 ice cubes.

2 | Pour a little club soda into the shaker, swirl it around briefly, and then strain it into the drink. Drizzle cherry brandy over the top. Serve with the straws.

Sour | Strong

Jerez Sling

MAKES 1 DRINK

- ¼ cup brandy (e.g. Veterano)
- ⅛ cup plus 2 tsp freshly squeezed lemon juice
- 1½ tbs grenadine syrup
- Club soda for topping up
- 1 tbs blue curaçao
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 2 straws

1 | Combine brandy, lemon juice, grenadine, and 4 ice cubes in the shaker. Place top on shaker to close and shake vigorously for about 20 seconds. Strain shaker contents into the collins glass over 3 ice cubes.

2 | Pour a little club soda into the shaker, swirl it around briefly, and then strain it into the drink. Drizzle blue curaçao over the top. Serve with the straws.

Classic Aperitif

Americano

MAKES 1 DRINK

- ⅛ cup Campari
- ⅛ cup vermouth rosso (e.g. Martini Rosso)
- 2–4 tsp club soda
- 1 piece orange peel
- Plus:
- Ice cubes
- Liqueur glass (2–3 oz)

1 | Place 3 ice cubes in the liqueur glass and pour on Campari and vermouth. Top up with club soda.

2 | Squeeze orange peel over the drink so that the essential oils drip into the glass.

- Variation: Use a larger glass (5 oz) and add ⅛ cup gin to the ingredients to make a **Negroni**, another classic aperitif.

Photo bottom: **Singapore Sling** *Photo left:* **Jerez Sling** *Photo top:* **Americano** ➤

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Tart and Sweet

Limerol

MAKES 1 DRINK

- ½ lime
- 2 tsp brown sugar
- ⅛ lb watermelon
- ¼ cup Aperol
- Ice-cold, dry sparkling wine for topping up
- Plus:
- Crushed ice
- Muddler
- Blender
- Collins glass (8 oz)
- 1 straw

1 | Rinse lime under hot water, cut into small pieces, and place in the collins glass. Sprinkle sugar on top and crush lime thoroughly with the muddler.

2 | Remove seeds from watermelon and dice finely. Place Aperol and watermelon in the blender and blend until the melon is completely puréed.

3 | Fill collins glass about ⅓ full with crushed ice. Pour on melon mixture and stir well. Top up with sparkling wine and serve with the straw.

Summery

Sour Peach

MAKES 1 DRINK

- ⅛ cup plus 2 tsp white rum
- 2 tsp maraschino
- 1½ tbs Aperol
- 1½ tbs freshly squeezed lemon juice
- ⅓ cup peach nectar
- 1 dash strawberry syrup
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Combine rum, maraschino, Aperol, lemon juice, peach nectar, strawberry syrup, and 4 ice cubes in the shaker. Place top on the shaker and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes. Serve with the straw.

Bitter and Sour

Campari Citrus

MAKES 1 DRINK

- 1 lime
- ⅛ plus 2 tsp Campari
- ½ cup orange juice
- ⅓ cup freshly squeezed pink grapefruit juice
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Rinse lime under hot water, wipe dry, cut in half crosswise, and cut into eighths lengthwise. Place lime pieces and lime juice in the collins glass.

2 | Combine Campari, orange juice, grapefruit juice, and 3 ice cubes in the shaker. Place top on the shaker and shake vigorously for about 20 seconds.

3 | Strain shaker contents into the collins glass and serve with the straw.

Photo right: Sour Peach *Photo bottom:* Limerol *Photo top:* Campari Citrus ➤

Материал, защищенный авторски

Refreshing | Aromatic

Frothy Apple

MAKES 1 DRINK

- ⅛ cup Calvados
- ¼ cup unfiltered apple juice
- 2 tsp freshly squeezed lemon juice
- 1½ tbs cherry syrup
- 1 fresh egg white (optional)
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Combine Calvados, apple juice, lemon juice, 2 teaspoons cherry syrup, egg white and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes. Drizzle remaining 2 teaspoons cherry juice over the top and serve with the straw.

TIP The frothy head is created by the egg white, although you can also leave it out, if desired.

Strong | Foamy

Frothy Gin

MAKES 1 DRINK

- ⅛ cup gin
- ⅛ cup vermouth rosso (e.g. Martini Rosso)
- 2 tsp freshly squeezed lemon juice
- 1½ tbs grenadine syrup
- 1 fresh egg white
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Combine gin, vermouth, lemon juice, grenadine, egg white and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes and serve with the straw.

- Non-alcoholic: To make a **Frothy Orange**, combine ⅛ cup plus 2 teaspoons blood orange juice, 4 teaspoons freshly squeezed lemon juice, 4 teaspoons grenadine, 1 egg white, and 4 ice cubes in a shaker, shake, and pour over ice.

Classic with a New Twist

Pisco Sour

MAKES 1 DRINK

- ¼ cup pisco
- ⅛ cup – ⅛ cup plus 2 tsp freshly squeezed lemon juice
- 1½ tbs sugar syrup (i.e. simple syrup)
- 1 fresh egg white
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Combine pisco, lemon juice, sugar syrup, egg white and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes and serve with the straw.

- Non-alcoholic: To make a **Pineapple Sour**, combine ⅛ cup plus 2 teaspoons pineapple juice, 4 teaspoons freshly squeezed lemon juice, 2 teaspoons sugar syrup, and 3 ice cubes in a shaker, shake, and pour over ice. Garnish with 1 maraschino cherry.

Photo front: Pisco Sour *Photo middle:* Frothy Apple *Photo top:* Frothy Gin ➤

Материал, защищенный авторским правом

Материал защищенный авторским правом

Classic

Cosmopolitan

MAKES 1 DRINK

- ⅛ cup plus 2 tsp vodka
- 1½ tbs orange liqueur (e.g. Cointreau)
- 1½ tbs cranberry nectar
- 1½ tbs freshly squeezed lime juice
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Combine vodka, orange liqueur, cranberry nectar, lime juice, and 4 ice cubes in the shaker.

2 | Close shaker and shake vigorously for about 20 seconds. Strain shaker contents into the martini glass.

- Non-alcoholic: Combine 4 teaspoons cherry nectar, 4 teaspoons cranberry nectar, 4 teaspoons lime juice, and stir. Pour into a glass over 3 ice cubes and top up with ginger ale.

Bitter and Sour

Green Vamp

MAKES 1 DRINK

- 2 tsp absinthe (55% vol)
- 1½ tbs blue curaçao
- ¼ cup orange juice
- 1½ tbs freshly squeezed lemon juice
- 1½ tbs Rose's Lime Juice
- 2 tsp sugar syrup (i.e. simple syrup)
- For the garnish:
- 1 orange slice
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | For the garnish, cut a slit halfway through an orange slice and place on the rim of the collins glass.

2 | Combine all the ingredients and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

3 | Strain shaker contents into the prepared collins glass over an additional 3 ice cubes and serve with the straw.

Long Drink | Classic

Horse's Neck

MAKES 1 DRINK

- 1 piece lemon peel
- ⅛ cup plus 1 tbs bourbon
- 1 dash Angostura
- Ice-cold ginger ale for topping up
- Plus:
- Ice cubes
- Collins glass (8 oz)
- 1 straw

1 | Place 3 ice cubes and lemon peel in the collins glass. Pour on whiskey and Angostura.

2 | Top up with ginger ale. Stir once and serve with the straw.

TIP

To make this zesty drink more visually appealing, use a zester to grate off peel from a lemon. Or cut the piece of peel into long, thin strips.

Photo bottom: **Horse's Neck** *Photo left:* **Green Vamp** *Photo top:* **Cosmopolitan** ➤

Материал, защищенный авторским правом

Материал, защищенный авторским правом

Finely Tart | Fruity

Pisco Yellow

MAKES 1 DRINK

- ⅛ cup plus 2 tsp pisco
- 1½ tbs pineapple juice
- 1½ tbs grapefruit juice
- 1½ tbs Rose's Lime Juice
- 2 tsp sugar syrup (i.e. simple syrup)
- 1 dash freshly squeezed lemon juice

- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)
- 1 straw

1 | Combine pisco, pineapple juice, grapefruit juice, lime juice, sugar syrup, lemon juice and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes and serve with the straw.

- Non-alcoholic: Combine ⅛ cup plus 2 teaspoons orange juice, 4 teaspoons grapefruit juice, 4 teaspoons pineapple juice, 2 teaspoons lemon juice, and 3 ice cubes in a collins glass and stir. Top up with ginger ale.

Fresh | Bitter

Banana-Peppermint Liqueur

MAKES 1 DRINK

- 1½ tbs vodka
- ⅛ cup peppermint liqueur
- ⅛ cup banana liqueur
- 2 tsp freshly squeezed lemon juice
- Tonic water for topping up
- 1 dash Angostura

- For the garnish:
- Mint sprig

- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)

1 | Combine vodka, peppermint liqueur, banana liqueur, lemon juice and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes. Top up with tonic water and add 1–2 dashes Angostura. Serve garnished with a mint sprig.

Mild | Fresh

Azzurino

MAKES 1 DRINK

- 2 tsp vodka
- 1½ tbs vermouth bianco (e.g. Martini Bianco)
- 1½ tbs almond liqueur (e.g. amaretto)
- 2 tsp blue curaçao
- 1½ tbs freshly squeezed lemon juice
- Lemon soda (e.g. 7up) for topping up

- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)

1 | Combine vodka, vermouth, amaretto, blue curaçao, lemon juice and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes and top up with lemon soda.

Photo bottom: Pisco Yellow *Photo right:* Banana-Peppermint Liqueur *Photo top:* Azzurino ➤

Материал, защищенный авторским правом

Mildly Aromatic

Melissa

MAKES 1 DRINK

- 2 sprigs lemon balm
- 1½ tbs cachaça
- 1½ tbs freshly squeezed lemon
- ½ tsp sugar
- 1 slice lemon
- Lemon soda (e.g. 7up) for topping up
- 2 dashes raspberry syrup
- Plus:
- Crushed ice
- Muddler
- Rocks glass (5 oz)
- 1 straw

1 | Rinse lemon balm and pinch off leaves. Place leaves, cachaça, lemon juice, and sugar in the rocks glass and crush slightly with the muddler.

2 | Place lemon slice in the glass and fill up with crushed ice. Pour on lemon soda, splash raspberry syrup on top, and serve with the straw.

Classic with a New Twist

Woodruff Julep

MAKES 1 DRINK

- 5–6 sprigs fresh woodruff (available in gourmet stores)
- ⅛ cup bourbon
- 2 tsp sugar syrup (i.e. simple syrup)
- Ice-cold, dry sparkling wine for topping up
- Plus:
- Crushed ice
- Muddler
- Collins glass (8 oz)
- Straw

Standing time: 2 hours

1 | Place woodruff in the collins glass and crush slightly with the muddler. Pour on bourbon, cover, and let stand for 2 hours.

2 | Fill glass with crushed ice, pour on sugar syrup, and stir well. Top up with sparkling wine and serve with the straw.

Hemingway's Favorite

Mojito

MAKES 1 DRINK

- ⅛ cup plus 2 tsp freshly squeezed lime juice
- 8–10 leaves fresh mint
- 2 tsp sugar
- 2 tsp sugar syrup (i.e. simple sugar)
- ¼ cup white rum
- 1 dash club soda
- Plus:
- Crushed ice
- Muddler
- Rocks glass (5 oz)
- 1 straw

1 | Combine lime juice, mint, sugar, and sugar syrup in the rocks glass. Crush mint slightly with the muddler. Pour on rum and fill up glass with crushed ice.

2 | Top up with club soda and stir once vigorously from top to bottom. Serve with the straw.

Photo left: **Woodruff Julep** *Photo middle:* **Mojito** *Photo right:* **Melissa** ➤

Материал, защищенный авторским правом

Herby and Spicy

Leprechaun

MAKES 1 DRINK

- 2 tsp passion fruit syrup
- ¼ cup pineapple juice
- ⅛ cup plus 2 tsp green Chartreuse (herb liqueur)
- 1½ tbs vermouth bianco (e.g. Martini Bianco)
- 1 dash blue curaçao
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Rocks glass (5 oz)
- 1 straw

1 | Combine passion fruit syrup, pineapple juice, Chartreuse, vermouth, and 4 ice cubes in the shaker. Place top on shaker and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the rocks glass, drizzle with blue curaçao for decoration, and serve with the straw.

Tart and Aromatic

Golden Grape

MAKES 1 DRINK

- 8 small seedless purple grapes
- 1½ tbs cognac
- ⅛ cup yellow Chartreuse (herb liqueur)
- 1½ tbs white grape juice
- Club soda for topping up
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)

1 | Rinse grapes, cut in half, and place in the collins glass with 3 ice cubes.

2 | Combine cognac, Chartreuse, lemon juice, grape juice and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds. Strain shaker contents into the collins glass and top up with club soda.

Tart and Sour

Abracadabra

MAKES 1 DRINK

- 1½ tbs anisette (e.g. Ricard)
- 1½ tbs brandy (e.g. Veterano)
- 1½ tbs freshly squeezed lime juice
- 1½ tbs sugar syrup (i.e. simple syrup)
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Combine anisette, brandy, lime juice, sugar syrup, and 4 ice cubes in the shaker.

2 | Close shaker and shake vigorously for about 20 seconds. Strain shaker contents into the martini glass.

Photo bottom: Leprechaun *Photo left:* Golden Grape *Photo top:* Abracadabra ➤

Материал, защищенный авторским правом

Fresh & Fruity

Samba on the rocks and the Caribbean in a glass! That's what you get with cocktails containing lots of fruits and juices, preferably mixed with rum, cachaça, and tequila. They're just the right refreshment for hot summer nights.

33 Bellini
33 Tequila Sunrise
34 Caipirinha
34 Kumpirinha
34 Pomme de Cassis
36 Mai Tai
36 Zombie
36 Planter's New Punch
39 Capt'n Blueberry
39 Autumn Cobbler
39 Desert Island
40 Red Melon
40 Cherry Mint Julep
40 Floridita
43 Strawberry Blonde
43 Margarita
43 Kiwi Limes
45 Pink Cloud
45 Ginello
45 Chapple Shake

Материал, защищенный авторским правом

Quick Recipes

Bellini

MAKES 1 DRINK

- ½ fresh, ripe peach
  1 dash grenadine syrup
  Ice-cold, dry sparkling wine for topping up
- Plus:
  Blender
  Champagne flute (2–3 oz)

1 | Rinse peach half, wipe dry, and peel carefully with a vegetable peeler. Cut into wedges.

2 | Combine peach pieces and grenadine in the blender and purée finely.

3 | Pour peach purée into the champagne flute and top up with sparkling wine.

Tequila Sunrise

MAKES 1 DRINK

- ¼ cup white tequila
  ½ cup orange juice
  2 tsp freshly squeezed lemon juice
  2–4 tsp grenadine syrup
- Plus:
  Ice cubes
  Large cocktail glass (10 oz)
  1 straw

1 | Place 4 ice cubes in the glass. Pour on tequila, orange juice and lemon juice, and stir once.

2 | Slowly drizzle grenadine over the drink. Carefully stir in a spiral direction from top to bottom. Serve with the straw.

Материал, защищенный авторским правом

Summery | Classic

Caipirinha

MAKES 1 DRINK

- **1 lime**
- **3 tsp brown sugar**
- **¼ cup cachaça**
- **Plus:**
- **Crushed ice**
- **Muddler**
- **Rocks glass (5 oz)**
- **1 straw**

1 | Rinse lime under hot water, wipe dry, cut into quarters, and cut quarters in half. Place in the rocks glass and sprinkle with sugar. Crush limes thoroughly with the muddler.

2 | Fill rocks glass with crushed ice and pour on cachaça. Give it one good stir and serve with the straw.

- Non-alcoholic: Crush the lime with sugar as described. Add ¼ cup passion fruit nectar. Fill rocks glass with crushed ice and top up with club soda. Stir well.

Fresh | Exotic

Kumpirinha

MAKES 1 DRINK

- **5 kumquats**
- **1 tsp brown sugar**
- **⅛ cup plus 2 tsp gin**
- **1½ tbs vermouth bianco (e.g. Martini Bianco)**
- **1 tsp orange liqueur (e.g. Cointreau)**
- **Plus:**
- **Crushed ice**
- **Muddler**
- **Rocks glass (5 oz)**
- **1 straw**

1 | Rinse kumquats under hot water, wipe dry, and slice finely, removing the seeds. Place the slices in the rocks glass, sprinkle with sugar, and crush slightly with the muddler.

2 | Fill rocks glass with crushed ice and pour on remaining ingredients. Give it one good stir. Cut straw in half and serve with the straws.

Fruity and Sour

Pomme de Cassis

MAKES 1 DRINK

- **½ lime**
- **2 tsp sugar syrup (i.e. simple syrup)**
- **5 leaves fresh mint**
- **⅛ cup plus 2 tsp vodka**
- **1½ tbs crème de cassis (black currant liqueur)**
- **Unfiltered apple juice for topping up**
- **Plus:**
- **Crushed ice**
- **Muddler**
- **Large cocktail glass (10 oz)**
- **1 straw**

1 | Rinse lime under hot water, wipe dry, cut into 12 pieces, and place in the cocktail glass along with sugar syrup. Squeeze out limes thoroughly with the muddler. Rinse mint leaves, pat dry, add, and crush.

2 | Fill glass half full with crushed ice. Add vodka, then cassis. Top up with apple juice, stir briefly, and serve with the straw.

Photo bottom: **Kumpirinha** *Photo middle:* **Caipirinha** *Photo top:* **Pomme de Cassis** ➤

Материал, защищенный авторским правом

Strong | Classic

Mai Tai

MAKES 1 DRINK

- ½ lime
- 1/8 cup plus 1 tbs dark rum
- 1½ tbs orange liqueur (e.g. Cointreau)
- 2 tsp freshly squeezed lime juice
- 2 tsp sugar syrup (i.e. simple syrup)
- 2 tsp almond syrup (orgeat)
- Plus:
- Crushed ice
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 2 straws

1 | Fill collins glass half full with crushed ice. Cut lime half into quarters and squeeze over the glass. Then drop lime pieces into the glass.

2 | Combine remaining ingredients and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds. Strain shaker contents into the glass and stir briefly. Serve with the straws.

High-Proof

Zombie

MAKES 1 DRINK

- 1½ tbs dark rum
- 1½ tbs white rum
- 2 tsp rum (73 proof)
- 1½ tbs cherry brandy
- ⅓ cup mango nectar
- 1/8 cup cherry nectar
- 1½ tbs blood orange juice
- 1½ tbs lemon juice
- 1 dash cherry syrup
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Large cocktail glass (10 oz)
- 1 straw

1 | Combine 3 types of rum, brandy, mango nectar, cherry nectar, blood orange juice, lemon juice, cherry syrup, and 4 ice cubes in the shaker.

2 | Close shaker and shake vigorously for about 20 seconds. Strain contents into the glass over 3–4 ice cubes and serve with the straw.

Classic with a New Twist

Planter's New Punch

MAKES 1 DRINK

- ¼ cup dark rum
- 1/8 cup plus 2 tsp pineapple juice
- 1½ tbs orange juice
- 1½ tbs grapefruit juice
- 2–2½ tsp sugar syrup (i.e. simple sugar)
- 1/8 cup club soda
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Large cocktail glass (10 oz)
- 1 straw

1 | Combine rum, juices, sugar syrup and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the cocktail glass over 3 ice cubes. Top up with club soda and serve with the straw.

Photo bottom: Planter's New Punch *Photo left:* Zombie *Photo top:* Mai Tai ➤

Материал защищен авторским правом

Материал, защищен

Материал, защищенный авторским правом

Classic with a New Twist

Capt'n Blueberry

MAKES 1 DRINK

- ¼ cup thawed, frozen blueberries
- ¼ cup plus 2 tsp white rum
- ⅛ cup freshly squeezed lime juice
- 2½ tsp sugar syrup (i.e. simple syrup)
- Plus:
- Crushed ice
- Blender
- Collins glass (8 oz)
- 1 straw

1 | In a blender, combine blueberries, rum, lime juice, sugar syrup, and 5 tablespoons crushed ice.

2 | Blend until the blueberries are completely puréed. Pour into the collins glass and serve with the straw.

- Traditional: Without the blueberries, the Capt'n Blueberry becomes a **Daiquiri**: Combine ⅛ cup plus 1 tablespoon white rum, 4 teaspoons freshly squeezed lime juice, 2 teaspoons sugar syrup and 4 ice cubes in a shaker, shake vigorously for about 20 seconds, and strain into a martini glass (4 oz).

Fruity and Aromatic

Autumn Cobbler

MAKES 1 DRINK

- 3 small plums
- 1½ tbs bourbon
- 2½ tsp sugar syrup (i.e. simple syrup)
- 1 dash freshly squeezed lemon juice
- ⅛ cup plus 2 tsp red grape juice
- Dry red wine for topping up
- Plus:
- Crushed ice
- Collins glass (8 oz)
- 1 straw
- 1 long-handled spoon

1 | Rinse plums, wipe dry, cut in half, remove pits, and dice finely. Place in the collins glass.

2 | Pour bourbon, sugar syrup and lemon juice over the plums, and stir well.

3 | Fill the glass with crushed ice to within about ¾ inch of the top. Add grape juice and top up with red wine. Give it one good stir and serve with the straw and spoon.

Tartly Tropical

Desert Island

MAKES 1 DRINK

- 1½ tbs white tequila
- 1½ tbs cachaça
- 2 tsp crème de bananes
- ⅛ cup orange juice
- ⅛ cup pineapple juice
- 1½ tbs freshly squeezed lime juice
- 1½ tbs sugar syrup (i.e. simple syrup)
- Plus:
- Ice cubes
- Cocktail shaker
- Collins glass (8 oz)
- 1 straw

1 | Combine tequila, cachaça, crème de bananes, orange juice, pineapple juice, lime juice, sugar syrup and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the collins glass over 3 ice cubes and serve with the straw.

◄ *Photo bottom:* Capt'n Blueberry *Photo left:* Desert Island *Photo right:* Autumn Cobbler

Материал, защищенный авторским правом

Fresh and Fruity

Red Melon

MAKES 1 DRINK

- ¼ lb watermelon
- ⅛ cup Campari
- ⅛ cup vermouth bianco (e.g. Martini Bianco)
- 1½ tbs melon liqueur
- 1 dash grenadine syrup

- Plus:
- Ice cubes
- Blender
- Collins glass (8 oz)

1 | Remove seeds from melon and cut up coarsely. In the blender, purée melon with Campari, vermouth, melon liqueur, grenadine, and 3 ice cubes.

2 | Pour into the glass over 3 ice cubes.

- Non-alcoholic: Cut up ⅛ lb (¼ cup) cantaloupe and cleaned strawberries and purée in a blender with ⅓ cup plus 1½ tablespoons orange juice, 2 teaspoons freshly squeezed lime juice, and 1 dash grenadine. Pour into a glass and top up with lemon soda (e.g. 7up).

Fruity and Aromatic

Cherry Mint Julep

MAKES 1 DRINK

- 10–15 leaves fresh mint
- 1 tsp sugar syrup (i.e. simple syrup)
- ¼ cup cherry brandy
- 1½ tbs cherry nectar
- Club soda for topping up

- Plus:
- Crushed ice
- Muddler
- Collins glass (8 oz)
- 1 straw

1 | Rinse mint under cold water, pat dry, and place in the collins glass. Add sugar syrup and 2 tablespoons club soda. Crush mint slightly with the muddler.

2 | Fill glass half full with crushed ice. First add cherry brandy and then cherry nectar. Top up with mineral water, stir briefly, and serve with the straw.

Refreshing

Floridita

MAKES 1 DRINK

- ⅛ lb fresh pineapple (peeled)
- 2 tsp Rose's Lime Juice
- ⅛ cup white rum
- 2 tsp orange liqueur (e.g. Cointreau)
- 2 tsp sugar syrup (i.e. simple syrup)
- 1 scoop lemon sorbet (from the supermarket)

- Plus:
- Ice cubes
- Blender
- Large cocktail glass (10 oz)
- 1 straw

1 | Clean pineapple and cut into small pieces. In the blender, combine lime juice, rum, orange liqueur, sugar syrup, and 3 ice cubes. Blend until the ice cubes and pineapple are reduced to slush.

2 | Add lemon sorbet and blend briefly. Pour into the cocktail glass and serve with the straw.

Photo bottom: Red Melon *Photo middle:* Cherry Mint Julep *Photo top:* Floridita ➤

Материал, защищенный авторским правом

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Fruity and Sweet

Strawberry Blonde

MAKES 1 DRINK

- ¼ cup fresh or thawed, frozen strawberries (3–4 berries)
- ⅛ cup plus 2 tsp white rum
- ⅓ cup plus 1½ tbs pineapple juice
- 1½ tbs strawberry syrup
- Plus:
- Ice cubes
- Blender
- Large cocktail glass (10 oz)
- 1 straw

1 | Rinse fresh strawberries, clean and chop, or leave thawed frozen berries whole. Place in the blender with rum, pineapple juice, strawberry syrup, and 3 ice cubes. Blend until the ice cubes are reduced to slush.

2 | Pour strawberry-rum mixture into the cocktail glass over 3 ice cubes and serve with the straw.

Short Drink

Margarita

MAKES 1 DRINK

- ⅛ cup pus 2 tsp white tequila
- 1½ tbs orange liqueur (e.g. Cointreau)
- 1½ tbs freshly squeezed lemon juice
- For the garnish:
- ½ lemon
- Salt (sprinkled onto a plate)
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Rub rim of martini glass with the lemon quarter and dip into the salt. Gently knock off excess salt.

2 | Combine tequila, orange liqueur, lemon juice and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

3 | Strain shaker contents into the martini glass.

Party Drink

Kiwi Limes

MAKES 1 DRINK

- 1 piece peeled kiwi (⅛ lb)
- ⅛ cup plus 1 tbs vodka
- ⅛ cup plus 1 tbs dry sparkling wine
- 1½ tbs Rose's Lime Juice
- 2½ tsp sugar syrup (i.e. simply syrup)
- Plus:
- Crushed ice
- Blender
- Large cocktail glass (10 oz)
- 1 straw

1 | Finely chop kiwi and place in the blender with vodka, sparkling wine, lime juice, sugar syrup, and 5 tablespoons crushed ice.

2 | Mix until the kiwi is completely puréed, pour into the cocktail glass, and serve with the straw.

- Variation: To make **Strawberry Limes**, use ¼ cup (or 7 small strawberries) fresh or thawed frozen strawberries.

◄ *Photo bottom:* Kiwi Limes *Photo left:* Strawberry Blonde *Photo top:* Margarita

Материал, защищенный авторским правом

Mild | Light

Pink Cloud

MAKES 1 DRINK

- 5 small strawberries
- 1/8 plus 2 tsp white rum
- 1/8 cup vermouth bianco (e.g. Martini Bianco)
- 1½ tbs melon liqueur
- 2 dashes strawberry syrup
- Club soda for topping up
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)

1 | Rinse strawberries, clean, gently pat dry, and cut into quarters.

2 | Combine rum, vermouth, melon liqueur, strawberry syrup and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

3 | Place 3 ice cubes and strawberries in the glass. Strain shaker contents over the top, top up with mineral water, and serve immediately.

Fruity and Sweet

Ginello

MAKES 1 DRINK

- 1/8 cup plus 2 tsp gin
- 1½ tbs peach liqueur
- 1½ tbs apricot brandy
- 1/4 cup freshly squeezed pink grapefruit juice
- 1/4 cup mango nectar
- 2 tsp almond syrup (orgeat)
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Combine gin, peach liqueur, apricot brandy, grapefruit juice, mango nectar, almond syrup, and 4 ice cubes in the shaker.

2 | Close shaker and shake vigorously for about 20 seconds. Strain shaker contents into the collins glass over 3–4 ice cubes and serve with the straw.

Refreshing

Chapple Shake

MAKES 1 DRINK

- 1/8 cup plus 2 tsp white rum
- 1½ tbs cherry brandy
- 1/4 cup unfiltered apple juice
- 1/8 cup plus 2 tsp cherry nectar
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Combine rum, cherry brandy, apple juice, cherry nectar and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Pour shaker contents into the collins glass over 3 ice cubes and serve with the straw.

◄ *Photo right:* Pink Cloud *Photo middle:* Chapple Shake *Photo left:* Ginello

Материал, защищенный авторским правом

Smooth & Creamy

Melting in your mouth, heavenly sweet, and diabolically delicious, even the strongest spirits seem harmless when they're wrapped in cream, coconut milk, or crème liqueur. So be careful! You don't need to have a sweet tooth to find yourself wanting more.

47 White Cloud
47 Grasshopper
48 Casanova
48 Swimming Pool
48 Golden Cadillac
51 Toscanello
51 Dream of Cream
51 Irish Summer Sun
52 Melba Rumba
52 Sun Ray
52 Mango Colada
54 Bella Russia
54 Choc-Choc
54 Bourbon Vanilla Soda
57 Hot Vodka Melon
57 Banana Boat
57 Amalfino
58 Brandy Alexander
58 Banana Coffee
58 Friar's Coffee

Материал, защищенный авторским правом

Quick Recipes

White Cloud

MAKES 1 DRINK

- ⅛ cup plus 2 tsp vodka
- 1½ tbs white crème de cacao
- ¼ cup pineapple juice
- 1½ tbs cream

- Plus:
  Ice cubes | Crushed ice
  Cocktail shaker
  Bar strainer
  Collins glass (8 oz)
  1 straw

1 | Combine vodka, crème de cacao, pineapple juice, cream and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Fill collins glass about one-third full with crushed ice. Strain shaker contents over the ice and serve with the straw.

Grasshopper

MAKES 1 DRINK

- 1½ tbs white crème de cacao
- 1½ tbs green crème de menthe
- ⅛ cup plus 2 tsp cream

- Plus:
  Ice cubes | Cocktail shaker
  Bar strainer | Martini glass (4 oz)

1 | Combine crème de cacao, crème de menthe, cream and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds. Strain shaker contents into the martini glass.

Tip: There are many different recipes for this cream cocktail. Try them out and see which ones taste best. For example, here's a drink that requires a 5 ounce martini glass: Combine ⅛ cup white crème de cacao, ⅛ cup green crème de menthe and ⅛ cup plus 2 teaspoons cream, and shake as described above.

Материал, защищенный авторским правом

Digestif | Fruity

Casanova

MAKES 1 DRINK

- 2½ tsp Calvados
- 1 tsp orange liqueur (e.g. Cointreau)
- ⅛ cup plus 2 tsp orange juice
- 2 tsp cream
- 1 tsp sugar syrup (i.e. simply syrup)
- For the garnish:
- 1 spiral piece of orange peel
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Combine Calvados, orange liqueur, orange juice, cream, sugar syrup and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the martini glass. Hang orange peel on the rim and serve immediately.

Classic and Tropical

Swimming Pool

MAKES 1 DRINK

- ⅛ cup white rum
- 1½ tbs vodka
- ⅓ cup plus 1½ tbs pineapple juice
- 1½ tbs cream
- 2 tsp cream of coconut (canned)
- 2 tsp blue curaçao
- Plus:
- Crushed ice
- Blender
- Large cocktail glass (10 oz)

1 | In the blender, blend rum, vodka, pineapple juice, cream, and cream of coconut until well mixed and foamy.

2 | Fill cocktail glass half full with crushed ice. Pour mixture over the top and give it a good stir. Drizzle blue curaçao over the finished cocktail.

Digestif

Golden Cadillac

MAKES 1 DRINK

- 1½ tbs white crème de cacao
- 2 tsp Galliano
- ⅛ cup plus 2 tsp orange juice
- 1½ tbs cream
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Combine crème de cacao, Galliano, orange juice, cream and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the martini glass.

Photo top: Casanova *Photo right:* Swimming Pool *Photo bottom:* Golden Cadillac ➤

Summery | Mild

Toscanello

MAKES 1 DRINK

- ½ ripe peach
- 2 tsp bourbon
- 2 tsp almond liqueur (e.g. amaretto)
- 1½ tbs cream
- 1 dash grenadine syrup
- For the garnish:
- 1 peach wedge
- Plus:
- Ice cubes
- Blender
- Martini glass (4 oz)

1 | Rinse half peach, pat dry, remove pit, and chop finely. In the blender, combine peach with bourbon, almond liqueur, cream, grenadine, and 3 ice cubes. Blend until the ice cubes and peach are reduced to slush.

2 | Pour into the martini glass and garnish the rim with the peach wedge.

Wintry Digestif

Dream of Cream

MAKES 1 DRINK

- 1½ tbs almond liqueur (e.g. amaretto)
- 1½ tbs unfiltered apple juice
- 2 tsp cream
- 1 tsp vanilla syrup
- For the garnish:
- ½ lemon
- Ground almonds
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | For the garnish, rub the rim of the glass with the lemon quarter and dip into the ground almonds.

2 | Combine almond liqueur, apple juice, cream, vanilla syrup and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

3 | Strain shaker contents into the prepared martini glass and serve immediately.

Digestif | Fruity

Irish Summer Sun

MAKES 1 DRINK

- 1½ tbs Irish cream (e.g. Bailey's)
- 1½ tbs coconut liqueur
- ⅛ cup orange juice
- 2 tsp cream
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Combine Irish cream, coconut liqueur, orange juice, cream and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the martini glass and serve immediately.

◄ *Photo bottom:* Dream of Cream *Photo middle:* Toscanello *Photo top:* Irish Summer Sun

Creamy and Fruity

Melba Rumba

MAKES 1 DRINK

- ½ cup raspberries
- ⅛ cup dark rum
- ⅛ cup orange liqueur (e.g. Cointreau)
- ⅛ cup cream
- ½ cup peach nectar
- Plus:
- Ice cubes
- Blender
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)
- 1 straw

1 | Rinse raspberries, clean, purée finely, and place in the collins glass.

2 | Combine rum, orange liqueur, cream, peach nectar and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds. Carefully strain shaker contents onto the raspberry purée.

3 | Using the straw, carefully stir the raspberry in a spiral direction from bottom to top and serve.

Mild

Sun Ray

MAKES 1 DRINK

- 2 large, ripe apricots
- ⅛ cup Galliano
- ⅛ cup white rum
- 1½ tbs orange liqueur (e.g. Cointreau)
- ⅛ cup cream
- ⅓ cup peach nectar
- 2 tsp grenadine syrup
- Plus:
- Ice cubes
- Blender
- Cocktail shaker
- Bar strainer
- Collins glass (8 oz)

1 | Rinse apricots, cut into quarters, remove pits, and purée finely in the blender.

2 | Combine puréed apricots, Galliano, rum, orange liqueur, cream, peach nectar and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

3 | Strain shaker contents into the collins glass over 3 ice cubes. Drizzle grenadine down the inside of the glass in four places to make decorative stripes.

Classic with a New Twist

Mango Colada

MAKES 1 DRINK

- 1 piece peeled mango (⅛ cup)
- ⅛ cup white rum
- 2 tsp passion fruit nectar
- 1½ tbs mango nectar
- ⅛ cup unsweetened coconut milk (canned)
- 2½ tsp vanilla syrup
- Plus:
- Crushed ice
- Blender
- Collins glass (8 oz)
- 1 straw

1 | Combine mango, rum, passion fruit nectar, mango nectar and vanilla syrup in the blender, and mix until the mango is completely puréed.

2 | Fill collins glass one-third full with crushed ice. Pour blender contents over the top and serve with the straw.

Photo bottom: Sun Ray *Photo middle:* Melba Rumba *Photo top:* Mango Colada ➤

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Creamy | Refreshing

Bella Russia

MAKES 1 DRINK

- ½ cup vanilla ice cream
- ⅛ cup plus 2 tsp vodka
- 2 tsp Galliano
- Club soda for topping up
- 2–2½ tsp strawberry syrup
- For the garnish:
- 1 fresh strawberry with the stem
- Plus:
- Crushed ice
- Blender
- Large cocktail glass (10 oz)
- 1 straw

1 | Slit strawberry halfway through and place it on the rim of the cocktail glass.

2 | Fill large cocktail glass about one-third full with crushed ice.

3 | In the blender, mix ice cream, vodka, and Galliano. Pour blender contents over the crushed ice.

4 | Top up with club soda and stir briefly. Carefully drizzle strawberry syrup into the finished drink and serve with the straw.

Aromatic and Sweet

Choc-Choc

MAKES 1 DRINK

- ⅛ cup chocolate ice cream
- ⅛ cup plus 2 tsp brandy (e.g. Veterano)
- 1½ tbs crème de cassis (blank currant liqueur)
- ½ cup red grape juice
- Plus:
- Crushed ice
- Blender
- Large cocktail glass (10 oz)
- 1 straw

1 | In the blender, combine chocolate ice cream, brandy, crème de cassis, grape juice, and 3 tablespoons crushed ice and blend.

2 | Blend until you have a smooth liquid. Pour into the cocktail glass and serve with the straw.

Creamy | Aromatic

Bourbon Vanilla Soda

MAKES 1 DRINK

- ½ cup vanilla ice cream
- ⅛ cup bourbon
- 1½ tbs vanilla syrup
- Club soda for topping up
- Plus:
- Blender
- Ice cubes
- Collins glass (8 oz)
- 1 straw

1 | In the blender, mix vanilla ice cream, bourbon, and vanilla syrup until you have a smooth liquid.

2 | Pour blender contents into the collins glass over 3 ice cubes, top up with club soda, and serve with the straw.

Photo bottom: Bella Russia *Photo middle:* Choc-Choc *Photo top:* Bourbon Vanilla Soda ➤

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Hot and Fruity

Hot Vodka Melon

MAKES 1 DRINK

- ⅛ lb cantaloupe
- ½ tsp fresh peeled ginger
- ½ cup vodka
- 1½ tbs orange juice
- ⅛ cup buttermilk
- 2½ tsp sugar syrup (i.e. simply syrup)

➤ Plus:

- Ice cubes
- Blender
- Large cocktail glass (10 oz)
- 1 straw

1 | Chop melon and dice ginger very finely. In the blender, purée melon, ginger, and vodka.

2 | Add orange juice, buttermilk, sugar syrup, and 3–4 ice cubes and mix until the ice cubes are reduced to slush.

3 | Pour blender contents into the cocktail glass over 3 ice cubes and serve with the straw.

Caribbean / Mild

Banana Boat

MAKES 1 DRINK

- ½ ripe banana
- ⅛ cup plus 2 tsp white rum
- 1½ tbs Galliano
- 1½ tbs passion fruit syrup
- ½ cup pineapple juice
- ½ cup unsweetened coconut milk (canned)
- 1½ tbs cream

➤ Plus:

- Ice cubes
- Blender
- Large cocktail glass (10 oz)
- 1 straw

1 | Peel banana and chop coarsely. In the blender, combine banana, rum, Galliano, passion fruit syrup, pineapple juice, coconut milk, cream and 3 ice cubes, and mix until the ice cubes reduce to slush.

2 | Pour blender contents into the cocktail glass over 3 ice cubes and serve with the straw.

Creamy and Mild

Amalfino

MAKES 1 DRINK

- 1½ tbs blue curaçao
- 1½ tbs almond liqueur (e.g. amaretto)
- ⅛ cup plus 2 tsp orange juice
- 1½ tbs cream

➤ Plus:

- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Combine curaçao, almond liqueur, orange juice, cream, and 4 ice cubes in the shaker.

2 | Close the shaker and shake vigorously for about 20 seconds. Strain shaker contents into the martini glass.

➤ Non-alcoholic: Shake 1½ tablespoons blue curaçao, ⅛ cup plus 1 tablespoon banana nectar, ⅛ cup plus 1 tablespoon orange juice, ⅛ cup plus 1 tablespoon buttermilk and 4 ice cubes, and pour into a martini glass (4 oz).

◄ *Photo bottom:* Amalfino *Photo right:* Hot Vodka Melon *Photo top:* Banana Boat

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Classic | Digestif

Brandy Alexander

MAKES 1 DRINK

- ⅛ cup plus 2 tsp brandy (e.g. Veterano)
- ⅛ cup dark crème de cacao
- 1½ tbs cream
- 2 tbs whipped cream
- 1 pinch freshly grated nutmeg
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Combine brandy, crème de cacao, liquid and whipped creams, and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the martini glass and sprinkle with nutmeg.

- Non-alcoholic: Shake 1½ tablespoons cream of coconut, 1½ tablespoons chocolate syrup, ⅛ cup cream, ⅛ cup plus 1 tablespoon milk and 4 ice cubes, and pour into a martini glass.

Invigorating Digestif

Banana Coffee

MAKES 1 DRINK

- 2 tsp vodka
- 2 tsp coffee liqueur
- ⅛ cup banana nectar
- 2 tsp cream
- 1 tsp vanilla syrup
- For the garnish:
- 3 small banana slices
- A little lemon juice
- 1 yellow cocktail skewer
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | For the garnish, drizzle banana slices with lemon juice, thread onto the cocktail skewer, and set aside.

2 | Combine vodka, coffee liqueur, banana nectar, cream, vanilla syrup and 4 ice cubes in the shaker, and shake vigorously for about 20 seconds.

3 | Strain shaker contents into the martini glass, place cocktail skewer across the rim, and serve.

Creamy and Bitter

Friar's Coffee

MAKES 1 DRINK

- 1 tsp instant espresso powder
- 1½ tbs brandy
- 1½ tbs hazelnut liqueur (e.g. Frangelico)
- 2 tsp white crème de cacao
- 2 tsp coffee liqueur
- ⅛ cup plus 1 tbs cream
- Cocoa powder for sprinkling
- Plus:
- Ice cubes
- Cocktail shaker
- Bar strainer
- Martini glass (4 oz)

1 | Dissolve espresso powder in 1 tablespoon hot water. Combine espresso, brandy, hazelnut liqueur, crème de cacao, coffee liqueur, cream and 4 ice cubes in the shaker, close, and shake vigorously for about 20 seconds.

2 | Strain shaker contents into the martini glass and dust with cocoa powder.

Photo bottom: Brandy Alexander *Photo right:* Banana Coffee *Photo top:* Friar's Coffee ➤

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Photo Credits

Cover photo: Michael Brauner, Karsruhe
All others: Kai Mewes

Published originally under the title *Cocktails & Drinks: klassisch und trendig* © 2004 Gräfe und Unzer Verlag GmbH, Munich. English translation for the U.S. market © 2006, Silverback Books, Inc.

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Program director: Doris Birk
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Translator: Christie Tam (US)
Proofreader: Susanne Klug
Typesetting: Verlagssatz Lingner
Layout, typography and cover design: Independent Medien Design, Munich
Production: Gloria Pall, Patty Holden (US)

Printed in China

ISBN: 1-59637-102-1

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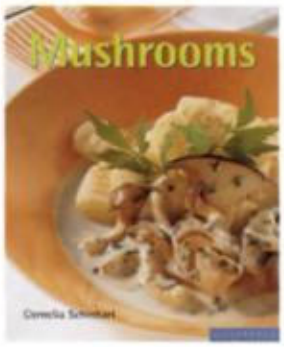

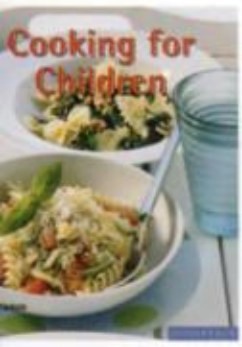

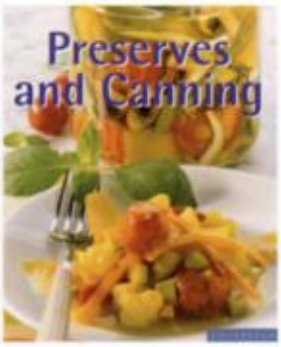

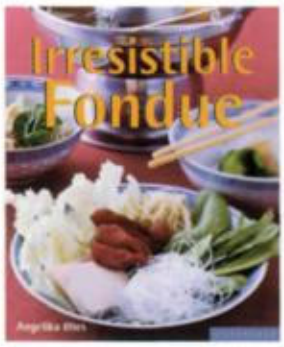

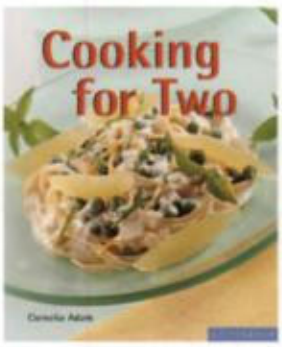

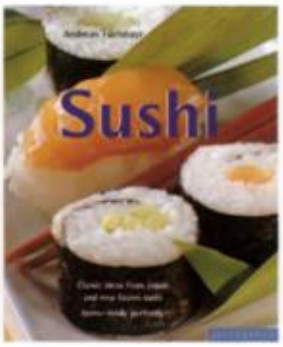

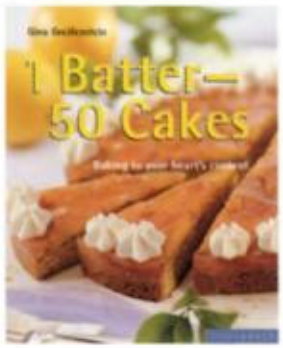

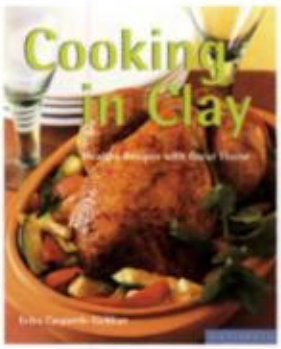

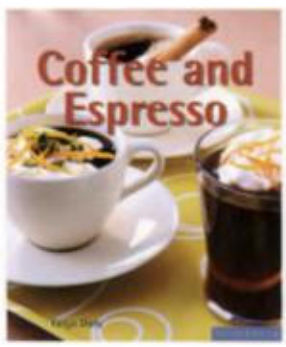

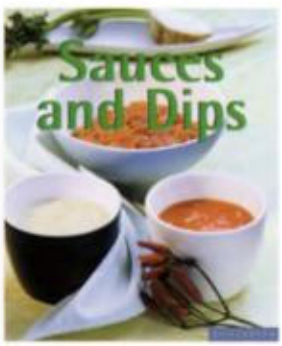

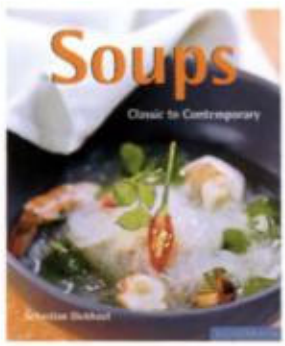

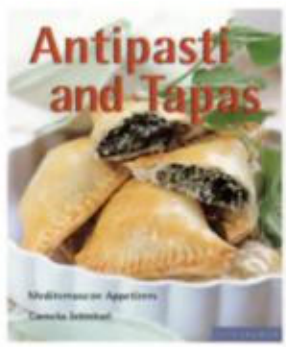

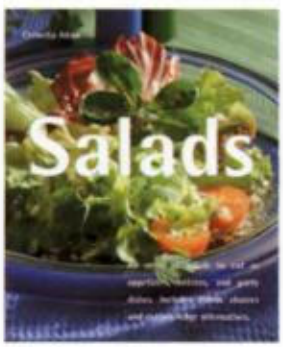

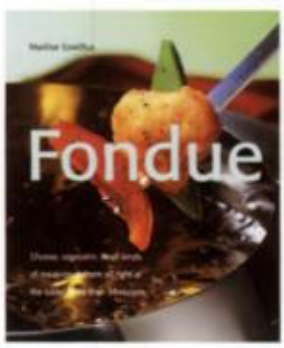

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BAR UTENSILS

- You must have: Jigger, cocktail shaker, a bar strainer if needed, ice cube trays or a bag of ice, and a blender.
- Nice to have: Ice crusher, muddler, mixing glass, and bar spoon.

Guaranteed Perfect Cocktails & Mixed Drinks

SPIRITS

- Be sure to use quality spirits: A cocktail is only as good as its ingredients. Avoid bargains that seem too cheap to be true.
- Don't put too many different spirits into one cocktail—less is usually more.
- Select harmonious combinations (see pages 8–10).

SHAKING

- Make sure the shaker is well sealed so it won't leak.
- Shake the shaker up and down vigorously for about 20 seconds until condensation forms on the outside. Then pour the drink into the glass immediately so the ice won't water it down.

STIRRING

- Place the ingredients and 8–10 ice cubes in the mixing glass or in the bottom part of the shaker and stir vigorously with a bar spoon (or the handle of a mixing spoon) for 6–10 seconds. Strain through the bar strainer over 3 additional ice cubes, if desired.

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GLASSES

- Be sure to select the right-sized glass for the amount of liquid, keeping in mind that the ice cubes in the shaker add a little water and, of course, ice cubes in the glass also add volume. (Never put ice cubes in a martini glass.)

INGREDIENTS AND AMOUNTS

- To ensure success, read the recipes carefully and have all the ingredients at the ready.
- Follow the measurements in the recipes exactly: Measure all the ingredients using a jigger or calibrated shot glass.

10 Tips for Success

SHAKING WITH ICE

- The ice cubes must be dry and cold, so don't take them out of the freezer until the last minute—watery drinks don't taste as good. This is also why you should always add the ice cubes to the shaker last.
- Once you've shaken ice cubes in a drink, do not reuse them; this will also water down your cocktails.

CRUSHING ICE

- It's easiest to crush ice in an ice crusher or grinder. But it's no problem if you don't have one. Simply wrap the ice cubes in a clean kitchen towel and pound them with a wooden mallet or rolling pin.

BLENDER

- A blender is the ideal tool for puréeing fruit or blending other ingredients that are harder to mix, such as ice cream.
- Good for preparing a larger number of drinks for a happy hour with friends. If the blender isn't able to reduce the ice to slush, use either crushed ice or mix the drinks without ice and pour the cocktail over ice cubes.

GARNISH

- Avoid placing a whole fruit salad on the rim of the glass, which will make it difficult to drink.
- Match the garnish to the drink in terms of both color and flavor.
- Always prepare the garnish before mixing the drink so you can serve it immediately and it doesn't become watered down.

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Cocktails & Mixed Drinks

Throwing an impromptu cocktail party—all you'll need is a small selection of spirits, a minimum of bar equipment, and fresh fruit and juices. With a mere flick of the wrist, you can mix an Irish Summer Sun, Mojito, or Strawberry Blonde. And for those who want to skip the alcohol, you'll find many delicious non-alcoholic variations.

- **Know-how:** How to host a successful cocktail party at home
- **Equipment:** Every cocktail deserves its right glass
- **Plus:** Fun non-alcoholic cocktails, snappy snack recipes, and garnishing like a pr

U.S. $8.95

ISBN-10: 1-59637-102-1
ISBN-13: 978-1-59637-102-6
50895

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